



Vegetable and Herb Selections offered at the 2016 Master Gardener Plant Sale and Garden Market

- Arrive early for best selection, may be modified day of sale due to availability from vendors and our Master Gardener donor growers.
- Tomato varieties are listed elsewhere
- This list also contains miscellaneous other edibles, vegetable ornamentals (e.g., pumpkins and gourds) as well as flowering edibles
- In addition to the usual huge selection of herb/veggie starts listed below, we will have some packets of selected organic veggie seeds this year. These are listed at the end of this Catalogue

Veggies

Arugula,' Rocket'(*Eruca vesicaria subs sativa*)

European salad green, best in cool weather long, dark green, broad, arrow shaped leaves form a loose, open bunch. Harvest frequently and when young. 12 - 18" peppery flavor.

Asian Greens:

Purple Mizuna, Purple Mizuna exhibits a splash of purple on its dark green, glossy leaves and stems. Its deeply serrated foliage adds a burst of color and pleasant mustardy bite to baby leaf mixes and stir fry. 21 days to baby size, 40 to mature size. Nice as a micro-green as well.

Perilla 'Shiso'

Also known as Japanese Perilla or Shiso, this common culinary herb features attractive reddish purple leaves and a flavor that has been likened to a blend of coriander, cinnamon and citrus. Sometimes called Red Mint, the culinary uses of this powerhouse herb are almost endless-- from salads, to sushi to pickling

Artichoke, 'Green Globe' (*cynara scolymus*)

Flowers in early summer. Flower buds deep green with light purple tinge, 3 - 5" in diameter, with thick, flavorful hearts. Harvest before flowers start to open. The smaller, immature artichokes are the most tender.

Bean, 'EZ Pick' (*Phaseolus vulgaris 'E-Z Pick'*)

Annual. Bush Bean, Height 18-24". Delicious both fresh and frozen. Amazingly easy to pick because the plant holds the beans up and out towards the picker and they come off the plant very "E-Z".

Bean, 'Blue Lake' Pole (*Phaseolus vulgaris limensis*)

Annual, Full sun. Height 5'-6-. This vigorous 7 foot tall variety made Oregon's Willamette Valley famous in the 60s and 70s for canning beans outstanding flavor combined with high yields make growing these vigorous 5' - 6' vines worth the time. Excellent canned, frozen, or eaten fresh.

Bean, 'Royal Burgundy' Bush (*Phaseolus vulgaris*)

Annual Bush bean. Upright, Height 24" . Gorgeous, violet purple outside, bright green inside. 6" pods turn green after cooking, easy to harvest, pods held off the ground, performs well under cool conditions.

Beet, 'Bull's Blood' (*Beta vulgaris 'Bull's Blood'*)

Annual. Height 10-14" Bull's Blood has beautiful red foliage. The earliest thinnings spark up spring and fall salads with a leaf color as richly dark red as radicchio. As the roots enlarge, the baby beets are also delicious cooked and mixed with salad. The small sweet red roots are best when harvested young.

Beet, 'Chiogga' (*Beta vulgaris 'Chioggia'*)

Annual. Also known as candy stripe beet and bulls eye beet, for its red and white alternating rings. An Italian heirloom variety, its roots are very sweet and its greens are mild and light green in color. Ideal for boiling, pickling, baking and freezing.

Beet, 'Golden' (*beta vulgaris*)

Annual. Sweet and smooth golden round roots won't bleed and make your salads red. Greens are vigorous and flavorful. Roots grow fast and retain their sweet flavor even when very large.

Broccoli, 'Belstar' *Belstar Hybrid (Brassica oleracea)*

Annual, 16-20". 66-75 days. Flawlessly uniform, densely packed florets. Heads reach 6 to 8 inches wide, with a blue-green cast and very tight beading to lock in that succulent flavor. The plant itself reaches 16 to 20 inches high and 16 inches wide.

Brussel sprouts 'Long Island' (*Brassica oleracea var. gemmifera*)

24" height, 90 days to maturity, full sun. This heirloom produces a heavy set of 1" tasty sprouts on short, self-supporting stems. A good freezer, the semi-dwarf plants are stocky with leaves closely spaced stems. Introduced at the end of the 19th century, this was once one of the most important commercial varieties. It's still a great pick today.

Brussel Sprouts, 'Rubin' (*Brassica oleracea var. gemmifera*)

Heirloom variety not often seen in the garden. Bountiful harvest of gorgeous 1 - 1 1/2" purple-red sprouts full of wonderful old-time flavor. Grows 24", 85 days.

Cauliflower, 'Cheddar' (*Brassica oleracea, 'cheddar' hybrid*)

Annual. High in vitamin A, 25% more beta carotene than white cauliflower, creamy, easy to serve mashed. For best color, keep heads untied during growth. Full sun.

Cauliflower, 'Graffiti'

The darkest of the purple cauliflowers, Graffiti will brighten the plate and jazz up the vegetable patch! This vigorous variety sets large heads of deep purple that keep their color after cooking if you add a bit of lemon juice or vinegar to the pot before cooking, or roast to hold color. Heavy, well-packed heads intensify their shade of violet with exposure to sun, and need less wrapper protection than most others and make a great spring or fall crop. Resistant to downy mildew, they can withstand rainy and humid climates far easier than older varieties.

Cauliflower, 'Romanesco Veronica' With beautiful apple-green whorled heads, this variety has been a culinary delight since the 16th century; Romanesco is the preeminent Italian heirloom variety and its curious spiraled heads impart an altogether pleasing, nutty taste. Delicious raw.

Cauliflower, 'Snowball' (*Brassica oleracea* 'Snowball')

Annual. Smooth 6-7" heads of tightly formed white curds are solid, crisp and tender. Plant in rich soil and keep moderately moist. Tie outer leaves over heads when 2-3" across.

Chard, 'Rainbow' (*Beta vulgaris* var. *Cicla*)

Individual stems are red, yellow, orange, gold, or white, and together they create a visual feast in your ornamental beds, in your vegetable garden, and at dinner table - Mild flavors, bright, colorful stems. Beautiful. Burgundy or green leaves, 60 days.

Collards, 'Champion' (*Brassica oleracea* var. *Acephala*)

Cold weather hardy member of the cabbage family, grown for winter greens. dark green with large leaves. Likes fairly rich, neutral pH soil. Begin harvesting 2 months after planting by picking individual leaves as needed. Try braised with a touch of olive oil and garlic.

Cucumber, 'Lemon' (*Cucumis sativus*)

Named because they resemble color and shape of lemons, averages 3" by 2". Used primarily for pickling, slicing and in salads. Easy to digest. Rust and drought resistant, extremely productive. 58-70 days—does well in our shorter summers

Cucumber, 'Sweet Marketmore' (*Cucumis sativus*)

One of the most widely grown slicer/salad varieties. 4-6 ft. vines produce consistently in hot or cool weather until a hard freeze. Virus and disease resistant. (60-65 days)

Cucumber, 'Salt and Pepper' (*Cucumis sativus*)

White skinned, pickling cucumber, also good in salads, powdery mildew resistant. 3 - 5"

Cucumber, 'National Pickling' Developed by the National Pickle Packers Association in conjunction with the Michigan Agriculture Experiment Station, this pickle that fills every jar with its thick tips and crisp delectable flavor! Dark green with black spines, and delicious at any age. Pick at 2 - 3 inches for gherkins, 4 inches for fresh eating as slicers, or let them mature to full size (1¼ pounds on average). Heavy yields all season long, with good resistance to scab and cucumber mosaic virus

Eggplant, 'Listada di Gandia' (*Solanum melongena*)

One of the most beautiful eggplants. A specialty purple-striped Italian eggplant with an egg shape. Petite fruits sit nicely in the palm of your hand. Very productive, tender and delicious. 6 - 8" long, thinner skin than most Italian types. Vibrant color .85 days.

Eggplant, 'Little Finger' (*Solanum melongena*)

More slender and petit than standard eggplants. Dark purple skin is thin and tender. Flesh has silky texture with few seeds and mildly sweet flavor needing very little cooking time. Intended to be harvested young when 3 - 6" long and glossy. 60 days.

Kale 'Russian Red' (Brassica napus pabularia)

Full sun, 12' apart, grows 2 – 3', one of the larger kales. Amongst the best kale. Pick oak shaped leaves when large enough for raw salad use or when outer leaves are 6-14" long for cooking greens (avoid picking the smallest inner leaves to not damage the growth end). Kales are heavy feeders, and require good cultivation. Winter hardy, purple colors are even richer and the flavor sweeter after a frost.

Kale 'Dwarf Blue Curled Vates' (Brassica oleracea)

Full sun, 12" apart, grows 12 – 16" annual kale with sweet, curly dark blue-green leaves. Slow bolting with good resistance to yellowing in cold and heat. Overwinters easily providing greens through the cold months. Excellent sautéed with garlic, doused lightly with apple cider vinegar, salt and pepper.

Kale, 'Lacinato' (Brassica oleracea Acephala group)

Traditional in Italian cuisine, dark blue-green leaves with embossed texture, leaves grow to 3-4" x 11-19" long, slightly sweeter and more delicate than curly kale, also called Tuscan kale. High in vitamin A, C and K, rich in anti-oxidants. Tolerates heat and mild cold and is very winter hardy.

Lettuce Selections:**Lettuce, 'New Red Fire'**

Plants produce a tight, compact head, which is brilliantly red colored. Bolt resistant. Can be grown in hot and cool without bitterness.

Lettuce, 'Buttercrunch' (Lactuca sativa)

Bibb type, with thick, juicy green leaves, and small tight head. Maintains sweetness in summer heat. Holds into fall without bolting. 48 days

Lettuce, 'Oak Leaf Red'

Stunning large oak-shaped leaves mature to a deep burgundy. Somewhat heat tolerant, but exceptionally vigorous in cooler weather.

Lettuce, 'Flashy Trout Back'

Great flavor and gorgeous green leaves splashed with red will add flair to your homegrown salads.

Lettuce, '5 Star Greenhouse' Salad Mix (Lactuca sativa)

'Green Ice', 'Sunset', 'Flashy Butter Oak', 'Two Star', and 'Outrageous Romaine'. A combination of delicious red and green lettuces to add color to your garden or container and to salad plate.

Lettuce, Jericho (Romaine style) 55 days. These 14- to 16-inch-high heads often weigh in at 2 to 3 pounds, and are packed with scrumptious silky smooth neon green leaves. The bright green color is attractive, but it's the sweet, crisp flavor of Jericho that makes it a winner every time. Jericho originates from Israel desert and stands up to tip burn as well as heat. It won't bolt when summer arrives early. A "cut-and-come-again" variety.

Onion 'Cortland' yellow. 110 days. Uniform, globe-shaped bulbs have thick, terra cotta-colored skins and slender necks, giving them the best keeping quality.

Onion, 'Walla Walla' (*Allium cepa*)

The most popular sweet onion. Considered "Long Day Bulbs" which begin to form a bulb, when there is 14-16 hours of daylight. Walla Walla sweet onion is named for Walla Walla County where it is grown. Its development began over a century ago when Peter Pieri, a French soldier who settled in the area, brought a sweet onion seed from the island of Corsica with him to the Walla Walla Valley. This sweet onion was developed by selecting and reseeding onions from each year's crop that possessed sweetness, jumbo size, and round shape.

Onion 'Red Wing' 100-120 days, full sun. Uniform, large onions with deep red color, with globes around 3 inches. Thick skin, very hard bulbs for long storage. Consistent internal color

Peas, 'Green Arrow' (*Pisum sativum*)

A favorite home garden variety, slender 4 - 4 1/2" pods contain 9 - 11 tender sweet peas for shelling. Vine height 2 - 2 1/2 feet. 68 days. Best if trellised, can support itself if planted in double row 6" apart.

Peas, 'Feisty' (*Pisum sativum*)

Support with a fence or trellis. Very sweet, medium-sized shelling peas avg. 6-8 per pod. The 30" vines are of the afile type, which produces many tendrils but few leaves. This makes hand harvesting easier as pods are more visible and plants are upright. The tendrils are popular for garnishing.

Peas, 'Sugar Snap' (*Pisum sativum*)

Support with a fence or trellis. Delicious pea that can be eaten pod and all. Delicious raw in salads, or lightly stir fried. Can be frozen but not canned.

Peppers

In addition to those listed, there will be at least 18 surprise heirloom varieties offered, mostly moderate to hot varieties.

Pepper, either 'Anaheim' or 'Poblano' (*Capsicum annuum*) – depending on availability from vendor. Both are flavorful fruity peppers, somewhat hotter on the spicy scale sweet peppers but much less so than Jalapeño or other peppers considered hot. This is an elongated somewhat wide pepper and is generally the one chosen to make chili relleno.

Pepper, 'California Wonder' - Green (*Capsicum annuum*)

Protect from frost and cold nights. The blocky, 4-lobed fruits are very sweet with nice, thick walls. Green peppers may ripen to red.

Pepper, 'California Wonder' - Golden (*Capsicum annuum*)

Protect from frost, cold nights. Very popular pepper, similar to California Wonder green except that pepper ripens from green to golden orange.

Pepper, 'California Wonder' – Red (*Capsicum annuum*)

Needs hot weather to turn red later in the season.

Pepper, 'Thai Hot' (*Capsicum frutescens*)

Plants are ornamental as well as edible. They form stocky 8 - 10" mounds, great in borders, containers or baskets. 1" long peppers start out green but mature to deep red. Use fresh for Asian dishes and chili. Late maturing, easy to dry and keep well once dried. Can be grown inside over the winter in warm, well lit space. **Very hot, use with caution.**

Pepper, 'Early Jalapeño' (*Capsicum annum*)

Most familiar in their green state, jalapenos are hottest and fully ripe when they turn red.

Produces a prolific crop of peppers on stout, bushy 2ft plants. Peppers are 2 -3", thick walled and juicy. Will set fruit under cooler conditions than other jalapenos.

Pepper, SURPRISES, will probably include Shishito, Padron, Round of Hungary, Jimmy Nardello, Melrose, Anaheim, Carmen, Highlander, Serrano, and many more.....all unique heirlooms and hard to find elsewhere

Spinach -- Bloomsdale' (*Spinacia oleracea*)

Introduced in 1925, this classic savoy-leafed (i.e., curly leafed) spinach has tasty, thick, dark- green leaves. Grows well in spring or fall and can overwinter if protected with mulch. Dependable and cold hardy. Direct seed in early spring, as soon as the soil can be worked, for a spring crop, and in early August for harvest in the late fall. Enrich soil well with mature compost. Harvest leaves or the whole plant before it goes to seed.

Squash Varieties

Squash, Summer 'Flying Saucer' (*Curcubita*)

Produces good yields of star-shaped fruit and multi-colored pattern squash. Has yellow, light green, dark green and cream colored patterns and flavorful scallop flesh. Can harvest for small and tender baby squash. The squash will have less yellow and cream and more green under high temperature conditions. Excellent for home gardens. The scalloped flying saucer shape makes them a bit of a novelty and a little difficult to figure out how to slice, but they cook and eat much like any other summer squash.

Squash, summer crooked-neck yellow

Bush type needing slightly less space. Expect big, early yields of meaty, bright yellow fruits that mature to orange yellow. Grows 8-10"long with a 3-4" bowl. Best picked at 5-6"

Profusion of fruits, creamy texture. Full sun, 53 days to maturity from seeds.

Squash, Winter 'Delicata' (*Curcubita pepo*)

1 ½ - 2lb. cream color fruits with dark green longitudinal stripes and flecks. Very sweet, excellent for cooking. Slice lengthwise and bake or broiled stuffed with rice and topped with cheese. Fine textured, delicious light orange flesh. 7 - 9" long,

Squash, Winter Acorn 'Reba'

Developed for resistance to powdery mildew, REBA is acronym for "Resistant Early Bush Acorn". Compact bush habit and produce high yields. Fruits average 4-5 per plant and are 1.5 - 2 lbs, uniform, and nicely rounded. Full sun, 90 days to maturity after sowing via seed.

Squash, winter, 'Spaghetti'

Matures in 70 days. Unique squash with delicious, spaghetti-like interior. Harvest when ripe, cut in half and boil/steam then scoop or flake interior out with fork. Full sun, 2' .

Squash, winter, Butternut 'Waltham'

Fall and winter, this is a delicious butternut type with improved fruit uniformity and increased yields. Interior is solid and dry. Excellent for storing. Ready 85 days after sowing. GARDEN HINTS: Leave on vine until fully mature. Needs full sun, and 24 inches between plants.

Zucchini, 'Black Beauty' (*Cururbita pepo*)

3 - 4' **open bush type**, lets you see the fruit before it becomes giant size. Best when 6 - 8", cylindrical, smooth, dark green, straight fruit, 60days. 2-4 feet between plants, needs fertile soil and lots of sun.

Zucchini, 'Costata Romanesco' (*Cucurbita pepo*)

Traditional Italian, medium grey-green with pale green flecks and prominent ribs, Excellent texture, nutty flavor, delicious raw or cooked. 52 days. Needs full sun and space to grow.

Zucchini, Bush Smaller zucchini variety, grows as a bush without long runners and ideal for containers.

Herbs

Agastache - Apricot Sunrise (*Agastache aurantiaca*) -

Spectacular variety produces masses of small tubular orange - apricot flowers above small leaved grey-green foliage. Tidy upright growth habit, 3 - 4' tall, wonderful intense spicy scent of mint/ anise. Can be used to flavor cold drinks and teas. Great as a cut flower. Long flowering, full sun to part shade, heat and drought tolerant, Attracts butterflies, bees and hummingbirds.

Agastache - rupestris - Licorice mint or sunset hyssop -sometimes called "root beer plant" -

A superior perennial enjoyed in the garden for its spicy fragrance , unique colored flowers in a blend of orange, pink and lavender, and fine textured grey green foliage. Attracts hummingbirds. Loves hot sunny location, well drained soil, drought tolerant. 36 - 42" x 18"

Agastache - Licorice Mint Purple - (*Agastache foeniculum*)

Outstanding ornamental and culinary plant. Spikes of pinkish - blue flowers bloom for months over long summer season. Mint-like scent and attracts bees, butterflies and hummingbirds. Use leaves fresh or to flavor teas. 18 - 22" x 18 - 20", cold hardy, likes sun and well drained soil.

Basils Do not plant in garden until temperatures stay above 60 degrees.

Basil – Amythyst Improved (*Ocimum basilicum* 'Amethyst')

Height 16-20" Annual, Full Sun. The darkest purple basil so far, near black leaves. Intense purplish-red leaves, compact habit, full flavored taste make this intriguing, attractive and fragrant addition to the herb garden. Young leaves are the crowning glory in a signature summer dish, insalata Caprese: alternate slices of garden ripe tomato and fresh mozzarella, drizzle with extra virgin olive oil and top with some "Rubra Basil" leaves!

Basil – Genovese “Sweet Basil”(*Ocimum basilicum*)

Height 18". Annual. full sun. Moderate water. Intensely scented large sweet leaf type. Strong plant, Very popular choice for gourmet chefs, and those enjoying large quantities of the leaf for pesto and flavoring. Use to flavor vinegar, tomato dishes, sauces, vegetables& fish. Very decorative plant loves the heat.

Basil - Mrs. Burn's Lemon (*Ocimum basilicum* 'Citriodorum')

Height 12-18". Full Sun. Annual. Heirloom strain from New Mexico. Intense citrus aroma, popular for vinegars and seafood dishes. Plants are 12-18" tall, neat habit, with small green leaves, white flowers, dries nicely. The finest strain of lemon basil available..

Basil - Sweet Thai (*Ocimum basilicum*)

Height 12-18" Annual. Authentic Thai basil flavor. green 2" long leaves, attractive purple stems and blooms. Flavorful garnish for sweet dishes, spicy anise-clove flavor, the best basil for micro greens. 59 days.

Bay Laurel - Sweet Bay (*Laurus nobilis*)

Considered a tender perennial. Full Sun. Drought Tolerant. A tender, aromatic evergreen tree/large shrub with evergreen leaves. *Laurus nobilis* can reach 60' in height in its native range, usually smaller: 3-10 ft. This is "Sweet Bay", the true culinary bay, native to the Mediterranean. Hardy in many situations in the NW, but many take cautious approach and keep it in container for years. Makes a great topiary and the aromatic leaves are used in cooking, perfumery and medicine. As with many herbs, best used fresh, right off the tree!

Catnip. Irresistible to cats and bees, it's a spreading, carefree garden joy, blooming all summer with fragrant flowers and foliage. Both the soft lavender-blue flowers and the green foliage are aromatic on these 2-foot-tall plants. Full sun, Catnip grows readily in poor, dry, sandy, or hot soils where little else is successful. It grows readily and returns reliably

Chamomile 'German Bode' (*Matricaria recutita*) Native to Europe, Africa, and Asia. Chamomile has a very pleasant fragrance and was a popular strewing herb in medieval England. Graceful plants are 12-20" tall with endless masses of 1" attractive daisy-like flowers that can be used to make tea. Annual, self-sows easily; prefers well drained sandy soil.

Chervil - (*Anthriscus cerefolium*)

Classic herb used in French cooking, related to parsley with flat light green lacy leaves, hint of anise. 10 - 24" high, space 6" apart, sun / part shade. Annual.

Chives -Regular standard type (*Allium schoenoprasum*)

Hardy perennial to 12" in. Full sun, drought tolerant. A staple in any herb garden, chives provide oniony greens for garnish, salad, dips, and vinegars. Tolerant of a wide variety of garden conditions, generous in their offering of leaves for trimming. Midsummer brings many spherical purple flowers; use in flower arrangements or popped apart from the head and used as oniony edible flower garnish. Attracts bees to the garden.

Coriander, Cilantro 'Santo' aka "Chinese Parsley" (*Coriandrum sativum* 'Santo')

Annual to 18" in. Full sun. Moderate water, likes good drainage. This slow bolting selection is grown for its leaves, not the seeds. An indispensable ingredient especially suited to Latin American, Mid Eastern and Chinese cuisines. With its rich, almost soapy texture and piquant flavor - coriander is difficult to describe. The flavor, like that of many herbs is lost with cooking, so it is best used at the last minute as a garnish for soups and dishes, or in freshly prepared salsas. Needs rich well-drained soil. For heavier, ongoing production sow or plant every few weeks in the spring.

Cilantro "Calypso" (*Coriandrum sativum*) 12 - 18" annual, requires full sun. Also known as coriander, these full, bulky plants provide a high leaf yield, and are slow to bolt. Fragrant, citrusy herb sparks up salsa, guacamole, sauces and seafood. Perfect for an herb garden or mixed container.

Dill, Bouquet (*Anethum graveolens*)

Annual to 3 ft. Full sun, likes water. Space 12" apart. Bred for slow bolting and leafy production, this is a bushy introduction with a compact flower head. Leaves and seeds are excellent for seasoning fish, sauces. The longer season of greens production makes for more "Dill Weed", as opposed to seeds. Harvest young leaves for the most delicate flavor. Plant in rich, well draining soil with ample water.

Garlic, Nootka Rose (*Allium sativum*)

HEIRLOOM, originated in the San Juan Islands. A silver skin soft neck variety with bright white skin and rosy streaked cloves; excellent for braiding. Nootka Rose is a late maturing garlic– but well worth the wait. Flavor is rich and warm, but not overly hot. This is a very long-storing garlic that easily holds into the next spring or even summer.

Hyssop - Nana Dwarf Blue (*Hyssopus officinalis*)-

Aromatic, decorative dwarf evergreen herb with narrow mid-green leaves and a bushy growth habit. Small blue summer flowers attract butterflies & bees, fragrant and beautiful. Leaves and flowers can be used to season soups, casseroles, salads & teas, fragrant in bouquets. Upright plant, to 24", blue to dark purple flowers mid to late summer. Full sun.

Lemon Grass (*Cymbopogon citratus*)

Tender perennial to 5'tall. Full sun. Moderate water. Heat loving native to West Indies, lemony leaves are used in teas, potpourri and is indispensable in Thai cuisine. Vigorous clumping grass with broad blades. Usually treated as a houseplant in NW winters, although occasionally can be over-wintered in containers brought in for the winter. Grow in a bright, hot location.

Marjoram, Sweet (*Origanum majorana*)

Tender Perennial treat as an annual 2 ft. Full Sun, Drought Tolerant. Delicately flavored seasoning herb used in a multitude of dishes. Indispensable in the kitchen for meat and vegetable dishes. Give good light and drainage. Harvest periodically throughout the summer. Blooms tiny white flowers

Mints

Mint, 'Pineapple' (*Mentha Suaveolins variegata 'Pineapple'*)

2 ft, perennial, leaves have white variegation and pineapple fragrance. Likes full sun in all but the hottest areas where afternoon shade is preferable. Keep any rogue green stems cut off. If left to grow these totally green leaved stems will outgrow the variegated ones and you will lose the variegation. The result will still be tasty but it will be Apple Mint instead of **Pineapple Mint!** Sunburns easily which can also hasten their demise. Uses: butterfly attractor, culinary, fragrant.

Mint, 'Ginger' (*Mentha x gentilis*) _Ginger Mint (also known as Slender Mint or Scotch Mint) is a delightful gold flecked mint with an aromatic fruit scented aroma with just a hint of ginger. There are over one thousand varieties of mint, only about a dozen or so are worth growing in your garden, patio or window boxes. They are ideal for the beginner gardener or a fantastic way to introduce children to growing and gardening. Needs somewhat moist soil, grow in a container since it's invasive.

Mint, Peppermint Chocolate (*Mentha x Piperita cv. 'Chocolate'*)

Perennial, 1 – 2 ft., best in container. Sun/part shade. Keep moist. A surprising chocolate peppermint fragrance neither smells nor tastes like chocolate, but rather it is reminiscent of an Andes after-dinner chocolate mint. Great dried and added to black tea or used by itself, **Chocolate Mint** also makes a nice addition to chocolate desserts, or add a few leaves to your coffee grounds before brewing.

Mint, Mojito (*mentha x villosa*)

Real mojitos can only be made with true mojito mint, the authentic plant from Cuba. Scent and flavor mild and warm. Easy to grow, best grown in pots, 18 - 24"

Mint, Orange (*Mentha x piperita citrate*)

Delicious herb plant perfect for summer drinks and fruit salads. The citrus flavor is a bright alternative to regular mints. Like the rest of the Mint family, Orange Mint can be used to brew tea that aids digestion. Mints have been used medicinally for centuries for its essential oil, Menthol, which has a soothing effect. Though Orange Mint has less concentrated amounts of Menthol than its cousins, Peppermint or Spearmint, its soft citrus flavor is less harsh

Mint, Spearmint (*mentha spicata*)

Kentucky Colonel variety, perennial, sweet smelling, and quite prolific. (should be planted in a container since it's very aggressive and can be invasive). Great in teas, mint julep, salads, mint jelly, and sauces. Attracts butterflies. Attractive pink flowers. Sun / part shade, 18 - 24"

Mint, Spearmint “Mint Julep” (*Mentha spicata*)

A perennial spearmint, 12-18” tall and tolerates average soil, prefers full sun. Named after the famous beverage, has excellent flavor and is very fragrant. Mint Julep is one of the sweeter mints for tea and sweet recipes. Should be grown in a container as it tends to run and become very aggressive in an open garden. Easy to grow, divides well after a couple years.

Lavenders : General Information and major categories

Lavandins - Developed in the late 1920's. The hybrids naturally occurred between Lav. angustifolia and Lav. latifolia. Both of these grew in close proximity to each other at about 1,600 feet in the Provence region of France. Researchers then produced six seeds that yielded two plants identified as 'lavandins'. The hybrid lavandin offers many advantages: a robust plant, adapting readily to difficult climatic conditions and poor soil, it grows very well. It has a yield of essential oil that can be ten times that of the angustifolias.

Lavandula angustifolias have a sweeter scented flower than the lavandins. They contain less camphor, bloom earlier, are smaller plants and more compact. These are varieties that are traditionally used for culinary purposes and many aromatherapy applications. They are native to the Pyrenees in southern France, northeast Spain, Switzerland and northern Italy. The name angustifolia means narrow leaf.

Lavandula stoechas –also known as Spanish or Butterfly lavender, an evergreen shrub growing to 12–39 inches both tall and wide. The flowers, which appear in late spring and early summer, are pink to purple, produced on spikes 2– cm long at the top of slender, leafless stems 10–30 cm (4–12 in) long. Each flower is subtended by a bract 4–8 mm long. At the top of the spike are a number of much larger, sterile bracts giving the appearance of butterflies.

Hybrid crosses - These are hybrids between angustifolia and lantana(wooly lavender). Distinguished by exceptional bright silver foliage all year round offering valuable winter foliage contrast. 24"-30" diameter and height.

Lavender varieties available at this year's sale:

Lavender - Provence (*Lavandula x intermedia 'Provence'*)

Height 20". Hardy perennial. Full sun/part shade. Drought Tolerant; avoid soggy areas. Very fragrant member of the Lavandin group to compare with 'Grosso'. Developed in France for the oil, vigorous, bushy variety that has long gray-green leaves and dark violet flowers. Fragrant flowers on the long stems bloom June through October.

Lavender - ‘Grosso’ (*Lavandula x intermedia Grosso’*)

Semi-evergreen shrub to 3 ft.. Sun. Drought tolerant. Silver-green foliage, very fragrant lavender flowers in summer. Flower spikes are unusually large and plump rising well above the foliage mound . Attracts bees to your garden.

Lavender – ‘Munstead’

Munstead is a classic English Lavender, renowned for its heavy midsummer bloom strength and its fine tolerance of heat, humidity, and even drought (once established). It makes a breathtaking hedge, but also shines as a border accent, mass planting, and even a container subject. Reaching 12 to 18 inches high and 18 to 24 inches wide, this classic cultivar sports gray-green foliage.

Lavender – ‘Otto Quast’ and ‘Wings of Night’ (*Lavendula stoechas*)

Perennials. Height 12” –36” . Full sun. Well Drained soil. This hardier variety of Spanish lavender is exceptional for its bold, purple-bracted flower spikes, blooming from early spring until a hard freeze. In a good year, it may flower in nearly every month.

Lavender – ‘Richard Grey’ (*lanata x angustifolia*)

Height 16” A superb lavender with silver grey wooly leaves. Maintains a good, round shape with fragrant medium blue-violet flowers blooming on long stems from July to August. Well drained soil, full sun.

Lavender - ‘Royal Purple’ (*Lavandula angustifolia*)

This gorgeous lavender is a vigorous producer. Great for use as a hedge plant or herb garden. Long stalks with fragrant violet purple flowers, perfect for crafts or culinary. 18 - 30" and is one of the best *Lavandula angustifolias*. Its deep purple flowers and foliage are highly aromatic. It is a great oil producer and excellent for culinary uses.

Lavender - ‘Hidcote Blue’, (*Lavendula angustifolia*)

A free flowering lavender that produces deep purple flower spikes in late spring and summer. Hidcote Blue lavender is great for a dwarf hedge, edging, or for massing. 3-4 feet high and tall at maturity. As a famous *English Lavender*, the Hidcote Blue Lavender lends its blooms which are distilled to provide one of the purest lavender scents. Needs sunny drier locations.

Lavender ‘Fred Boutin’ An excellent comparatively large shrub with silver blue foliage and extra long bloom spikes. Growing success depends on light levels and soil drainage; full sun and sharply drained soil are essential. Fred Boutin is a late blooming plant and contains the most attractive winter foliage of all lavandins. With its long stems, medium purple flowers and excellent smell, it is excellent for landscaping borders.

Oregano, Italian (*origanum majoricum*) -

The gently pungent flavor of Italian Oregano makes a delicious contribution to savory meats and vegetables, or cheese spreads and is a key in pizza sauce. A cross between Sweet and Wild Marjoram with milder flavor than Greek Oregano, Italian Oregano is easy to grow in well drained soil, forming an attractive clumping mound of trailing branches with rounded, aromatic light green leaves about 1" long. In early summer it is topped with spikes of tiny white flowers. Very adaptable, can be planted at the edge of an herb garden, in front of the border or in containers. To encourage bushy growth habit, pinch back before flowering begins. Grows 12 - 24" tall. Full sun, average soil, don't overwater.

Oregano, Ornamental, 'Dittany of Crete' (*Origanum dictamnus* 'Dittany of Crete')

Perennial oregano, 6-8" height, tolerates partial shade and average well drained soil. Pink/rose/mauve flowers. Dittany of Crete is a spreading fragrant oregano with fuzzy grey-green round leaves and papery pink bracts that make nice dried flowers, great in containers or as a fragrant ground cover. Usually grown as an ornamental, it also has a history of healing and magical uses (used often by Hermione in the *Harry Potter* series) Brings history and interest to the garden and a favorite of butterflies and bees.

Oregano, Ornamental, 'Kent Beauty' (*Origanum rotundifolium* 'Kent Beauty')

Height 14" in. Perennial, full sun, drought tolerant. Forms a decorative mat of dark green leaves. Semi trailing ornamental with oval leaves and mauve iridescent blooms summer through fall. Ornamental purplish-red flowers that dry to hue of dark purple. Prized by florists as an everlasting.

Parsley, Curly (*Petroselinum crispum*)

Height 12" in. Biennial. Full Sun. Moderate water. Fluffy leaf...how can you cook without parsley? Indispensable flavoring, this herb garden staple provides wonderful flavoring for most any dish. Common as a garnish, parsley is a digestive aide, very nutritious, and full of vitamin C. Considered a diuretic and instant breath freshener. Use to flavor sauces, butter, dressings, stuffing and savory dishes. Sturdy and easy to grow. Best grown in rich moist soil.

Parsley, Italian plain (*Petroselinum sativum*)

Height 12 to 24" in. Hardy biennial. Full Sun. Moderate water. Indispensable flavoring, this herb garden staple provides wonderful flavoring for most any dish. Sweeter than the curly type, this flat leafed type has great flavor with less of a bitter aftertaste. Seems to dry more easily than the curly. Large, weather resistant, and very hardy. Grow in rich soil.

Rosemary, ARP (*Rosmarinus officinalis* 'ARP')

Height to 4' ft. Hardy perennial to 18°F. Full Sun. Moderate water. Developed in Texas. Considered the heartiest cultivar, ARP has an open habit and thick, resinous, pale gray-green leaves, and pale blue to almost white flowers with high oil content Can survive just about any winter conditions to 20° below zero if it has excellent drainage. Make sure it is well established outside before the threat of frost. Keep soil on the dry side since the only real threat to ARP is over-watering.

Rosemary, Hill Hardy (*Rosmarinus officinalis* 'Hill Hardy')

Perfect, cold tolerant, perennial shrub. Upright and robust, it thrives in full sun and well-drained modest soils. It has long, needle-like leaves topped with delicate, small white flowers. 48" x 24" Pleasing flavor and fragrance.

Rosemary Barbecue - (*Rosmarinus officinalis* 'Barbecue') -

New addition to meals and entertaining. Upright rosemary, grows straight; sturdy stems perfect for shish kabobs, adding rosemary flavor to foods cooked over the grill. Reaches 4-5', needs sun.

Rosemary, Tuscan Blue

Sages

Sage, Garden (*Salvia officinalis*)

Height 2 ft. Hardy perennial. Full sun and drought tolerant. Bred in Europe for hardiness and longevity. Pebbled gray leaves pleasantly astringent and pungent offer themselves almost year round. Semi-evergreen, blooms profusely in spring. Prune 2/3 after flowering. Persists for many years.

Sage, Golden Delicious Pineapple (*Salvia elegans* 'golden delicious')

36 inches high, tender perennial, part Sun to Light Shade and drought tolerant. New foliage emerges bright gold, then changes to green as it ages, providing vigor for this colorful salvia. In early fall, the clump of pineapple-scented foliage is topped with short, hummingbird-magnet flowers of red. The dramatic contrast of the yellow foliage and brilliant red flowers is a real screamer. All day sun may crisp the edges, so afternoon shade may be helpful. Attracts hummingbirds !!!

Sage, Honeydew Melon (*Salvia elegans* 'honeydew melon')

Height 3 ft. Tender perennial. Full sun, drought tolerant. Similar to Pineapple Sage, with slightly more rounded leaves. It has melon fragrance and taste that is warmer, and lighter, reminiscent of honeydew melons/ Noted for its earlier bloom time than the pineapple, and its tendency to bloom longer. Both foliage and the bright cerise-pink flowers are great in salads and beverages. Blooms in late summer provide a fun last shot of activity or for great cuts bring in before frost.

Sage, Pineapple (*Salvia rutilans*)

Height 3'Ft. **Tender perennial.** Full sun. Delightfully fruity and equally delicious. Use the pebbled leaves and flowers to add zest and interest to fruit salads, butters, sorbets and other herbal desserts. Leaves are nice for flavoring cakes and champagne. Fantastic spikes of hot pink flowers in late summer are a lure to hummingbirds. Protect from frost and extend the bloom time by bringing indoors.

Sage, Red -Veined ('*Salvia officinalis* var. 'Purpurea') Height:18" Tender perennial. Full sun. Also commonly known as "Purple Sage", this plant has amazing red-burgundy foliage.

Savory, Summer (*Satureja hortensis*) -

Peppery flavor, blends well with other herbs, used often with fresh and dry beans, lentils, peas. 12"x12", white flowers, annual, full sun.

Stevia (*Stevia rebaudiana*) Annual, height to 30". Full sun, keep moist and well drained. All-natural sweetener with no calories. The leaves of this small, green plant have a delicious and refreshing taste that can be 30 times sweeter than sugar. Harvest to ground level before flowering, plants should be harvested before the first frost or as soon as blossoming begins. Use fresh leaves for tea or eat right off the plant, easily dried by hanging upside down in a dry, warm, drafty location. Likes rich soil.

Tarragon, French (*Artemisia dracunculoides*)

Hardy perennial to 2-3 ft. Full sun/part shade, moderate water. A culinary essential: Fresh anise flavor is great in vinegars, hollandaise sauce, and herbal butter, with chicken and on fish. Use fresh or dried, frozen or in vinegar form. Add at the end of the cooking. Has a distinct anise or licorice taste, leaving tongue tingling after tasting a leaf. True French Tarragon does not produce seed

Thymes

Thyme, English (*Thymus Vulgaris*)

Height 1'ft. Hardy perennial. Full sun. Drought tolerant. The easiest to grow and most popular of the culinary varieties. Upright growth habit, gray-green leaves used for flavoring almost anything! Traditional medicinal use as a tea for coughs, colds and bronchial complaints. Also used in perfumes.

Thyme, French Dot Wells (*Thymus vulgaris* 'Dot Wells')

Aromatic, semi-upright herb has very fragrant dark green leaves and lavender flowers; one of the best culinary thymes and ideal for ground cover, edging or rock gardens.

Thyme, Lemon Variegated-gold (*Thymus x citriodorus*)

Height: 12", a hardy perennial. Full Sun and drought tolerant. Outstanding yellow and green variegation on a semi-upright plant. Demands good light drainage to ensure happiness, does not tolerate soggy locations. Try a hot rockery position protected from winter exposure for best results.

Thyme, Silver Posie (*Thymus argenteus*) -

Fragrant, attractive green foliage with silver edges, mauve-pink blooms. attract bees. Tolerates partial shade, prefers full sun. Wonderful contrast plant in the garden. Silver Posie's foliage remains evergreen, even in winter, making it a good edging plant for any garden border. Prune hard in spring and lightly after flowering. 10 - 12" x 18" Cushion forming habit, well drained neutral soil Outstanding for cooking as well as ornamental.

Verbena, Lemon (*Aloysia triphylla*)

Tender perennial to 8'ft. Full sun. Drought tolerant. Use the flavorful leaves in teas, beverages and potpourris and like many lemon scented herbs, the leaves can be rubbed on the skin to repel mosquitoes. This zesty, citrusy herb makes a good potted specimen for the deck in the spring or summer, or pots can be brought to the herb garden as potted focal points for the warm months. Over-winter in a protected spot at about 50 F for the best results.

Organic Veggie seeds (from Irish Eyes – Ellensburg, WA)

Bean

Gourmet Blend
Blue Lake - Pole
Contender – Bush
Dragon's Tongue Wax
Royalty Purple
Windsor Fava Bean

Beet

Cylindra
Gourmet Blend
Detroit Dark Red

Carrot

Gourmet Blend
Little Finger
Scarlet Nantes

Radish

Cherry Belle
Champion

Miscellaneous – including other edibles, ornamental veggies and flowering edibles

Rhubarb – in one gallon containers; mostly ‘Ruby’ variety

Ornamental Mixed Gourds

A joy to grow and use at home for fall décor. Gourds can get approximately 3-4” in diameter. Variety is a mix of styles; needs full sun, avoid overhead watering. Vines may reach 12 feet, so allow room to spread.

Pumpkin ‘Jack be Little’ The cute yellow little guy

Pumpkin ‘Jack O’Lantern’ Round smooth pumpkins that are perfect for carving and grow up to 10 lbs. Ready for harvest in 110 days from seed planting. These pumpkins have smooth sides and nice round shapes making them perfect for carving and decoration. The flesh is also good for pies and cooking. Needs full sun, good water and plenty of space for the vines to stretch out. Avoid over head watering.

Pumpkin ‘Long Island Cheese’

Linked to cheese through appearance only, the Long Island Cheese Pumpkin has been revered for centuries thanks to its smooth flesh, string-less interior and high nutrient content. It's one of the oldest squashes domesticated for food, which we think speaks well for its taste and grow-ability. Choose this cheese-wheel-like squash for your autumn sweets and buck the canned stuff once and for all

Lil Pump-Ke-Mon and ‘Orange Cutie’

Nasturtium ‘jewel mix’ (*tropaeolum majus*)

These easy-to-grow plants produce colorful double blooms in light yellow, orange and deep red, and bloom until frost. A nice 5-18” compact nasturtium for smaller yards and flower boxes.

By providing adequate water and clipping seed heads, your Nasturtiums will reward you with a profusion of 2 inch blooms from July to fall's first frost. The flowers make a lightly spicy edible garnish.

Nasturtiums – two additional varieties

Wheatgrass A healthy diet for your cat includes a balance meat, vitamin-rich vegetables, antioxidant-packed fruits, fatty acids, wholesome grains. Fiber is included in many quality foods to aid digestion and assists with weight control. If you observe your cat eating grass or other plants, it is not necessarily an indicator of a nutritional deficiency. Your cat may be simply satisfying a craving. Wheatgrass does the trick! It is often available in juice bars, and some consumers grow and juice wheatgrass in their homes

Viola ‘Delft Blue’ A delicate blue and white viola with a mild sweet, 'green' flavour; produces easy to grow charming flowers for much of the year. Elegant, china blue flowers with a white centre on top of beautifully compact, yet sturdy plants. They have a wide range of culinary uses and are most commonly used to decorate cakes and desserts; ideal for sugaring and beautiful when scattered over salads or used as a garnish to sweet and savoury dishes.

Viola – 3 other colors

Marigolds – 3 varieties